Barbecue Chicken Pizza

Recipe from [Larry Flax](https://cooking.nytimes.com/search?q=Larry+Flax&action=click&module=byline&region=recipe%20page) and [Rick Rosenfield](https://cooking.nytimes.com/search?q=Rick+Rosenfield&action=click&module=byline&region=recipe%20page)

YIELD2 12-inch pizzas

10 ounces chicken breast or boneless, skinless thighs, cut into 1-inch pieces

1 teaspoon kosher salt

3 tablespoons olive oil

pizza crust

¼ cup plus 2 tablespoons barbecue sauce

8 ounces fresh mozzarella, roughly sliced

½ red onion, cut into 1/4-inch slices

2 ounces Gouda, roughly grated

 A few sprigs fresh cilantro, for garnish

 Heat oven to 500. Season the chicken with salt, and heat 1 tablespoon of oil in a saucepan over medium heat. Toss the chicken into hot oil, and cook for about 5 minutes, shaking the pan occasionally, until you no longer see any pink. Add 2 tablespoons of barbecue sauce, and stir well, then set aside off the heat.

 Drizzle pizza crust with remaining olive oil, spread with remaining barbecue sauce, then evenly divide the mozzarella all over. Top with chicken pieces, red onion and finally Gouda.

 Bake for 15 minutes, or until dough is cooked through and edges of the onion and cheese are just starting to color. Once the pizza is slightly cooled, season with salt and pepper and scatter with cilantro.